
OLD BLOCK V9 CABERNET SAUVIGNON 2017

VARIETY	100% Cabernet Sauvignon	HARVESTED	5 April 2017
ALC/VOL	14.0%	OAK	Tight grained French oak, 16 months, 50% new
pH	3.53	CELLARING	15 years
TA	6.2 g/L	COLOUR	Dark red
VINEYARD	Old Block V9 (Houghton clone), planted in 1978	NOSE	Red & dark berries, bayleaf, black olive, cocoa
SOIL	Uniform gravel-loam soils with stony, clay sub-soil	PALATE	Sweet berries, earthy, savoury, rich, complex
ORGANIC	Organically farmed	FOOD MATCH	Lamb rack, savoury jus, winter vegetables

VINTAGE

A cooler than average growing season commenced late with perfect flowering and excellent fruit set. The resulting potentially high yields were crop-thinned pre-veraison. Late summer and autumn were cooler and wetter than average, delaying the start of harvest. The milder ripening weather allowed for intense varietal character development, fine tannins and well balanced acidity.

METHOD

Hand-picked bunches were de-stemmed and sorted to retain whole berries, prior to fermentation in a static fermenter with pumpovers three times daily. The must was then pressed and the wine matured for 16 months in tight-grained French oak with three-monthly rackings to aid clarification. Following maturation, the wine was fined and filtered prior to bottling in November 2018.

“Old Block, as we affectionately call it, is one of our original 1978 plantings and has been organically farmed for many years. It produces the finest, most elegant tannins of all our vineyards, creating a perfect reflection of our region and its distinct personality.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

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